PROPOSED AMENDED CLAIMS 3, 4 AND 7:

3. (Further amended) A method of production of a food ingredient which comprises allowing a mixture of bran and shorts obtained by grinding a mature seed of wheat or barley selected from a group of wheat, two-row barley and naked barley to be immersed in water under a condition of a pH of 4.0 to 5.0~~3.0 to 5.5~~ and at 40 to 60°C for 1 to 6 hours, wherein the content of free glutamine is 20 to 430 mg/100g, the content of free valine is 20 to 435mg/100g, the content of free~~is~~ isoleucine is 15 to 130mg/100g~~130mg/100~~, the content of free leucine is 35 to 435mg/100g and the content of free arginine is 25 to 300mg/100g, each of the foregoing contents being an amount of the amino acid released into water from 100g of the food ingredient by autolysis reaction.

4. (Further amended) A method of~~ the~~ production of a~~the~~ food ingredient ~~according to claim 1~~ which comprises allowing a mixture of bran and shorts obtained by grinding~~ground product of~~ an immature seed of wheat or barley selected from a group of wheat, two-row barley and naked barley to be immersed in water under a condition of a pH of 4.0 to 5.0~~3.0 to 5.5~~ and at 40 to 60°C for 1 to 6 hours, wherein the content of free glutamine is 150 to 405mg/100g, the content of free valine is 190 to 325mg/100g, the content of free isoleucine is 125 to 145mg/100g, the content of free leucine is 350 to 520mg/100g and the content of free arginine is 155 to 260mg/100g, each of the foregoing contents being an amount of the amino acid released into water from 100g of the food ingredient by autolysis reaction.

7. (Further amended) A method of production of a~~the~~ food ingredient ~~according to claim 2~~ which comprises allowing a ground product of an immature

seed of wheat or barley selected from a group of wheat, two-row barley and naked barley to be immersed in water under a condition of a pH of 4.0 to 5.0~~3.0 to 5.5~~ and at 40 to 60°C for 1 to 6 hours, wherein the content of free glutamine is 70 to 155mg/100g, the content of free valine is 65 to 125mg/100g, the content of free isoleucine is 30 to 60mg/100g, the content of free leucine is 120 to 175mg/100g and the content of free arginine is 105 to 305mg/100g, each of the foregoing contents being an amount of the amino acid released into water from 100g of the food ingredient by autolysis reaction.

Docket No. 1333.46520X00
Appln. No. 10/590,436
August 16, 2010

The rejection of claims under the first paragraph of 35 USC 112, in Item 4 on page 2 of the Office Action mailed May 25, 2010, will be discussed. In particular, the term "malting barley" was an inappropriate translation of the Japanese in the corresponding PCT application (PCT/JP2004/002353).

The rejection of claims under the second paragraph of 35 USC 112, in Item 6 on page 3 of the Office Action mailed May 25, 2010, will be discussed. An explanation of recitation of amino acid content, and meaning of the phrase "60% flour", will be presented.

Differences between the enclosed proposed amended claims and the applied prior art, particularly U.S. Patent No. 3,716,365 to Walmsley, et al., be discussed, with emphasis on the specific pH and temperature in the present claims so as to increase amino acid content.

Respectfully,

ANTONELLI, TERRY, STOUT & KRAUS, LLP

By _____
William I. Solomon
Registration No. 28,565

WIS/ksh
1300 17th Street N., Suite 1800
Arlington, Virginia 22209
Tel: 703-312-6600
Fax: 703-312-6666